

126

PROTEIN-CONTAINING FOOD AND DRINK MATERIAL, PROTEIN-CONTAINING DRINK AND PRODUCTION THEREOF

Publication number: JP3160956 (A)

Publication date: 1991-07-10

Inventor(s): KAJIWARA YOKO; YOSHIYAMA
KEISOKU

Applicant(s): NITTA GELATIN KK

Classification:

- international: *A23L2/52; A23G3/34; A23J3/06;
A23J3/34; A23L1/03; A23L1/05;
A23L1/0562; A23L1/305;
A23L1/39; A23L2/00; A23G3/00;
A23L2/52; A23G3/34; A23J3/00;
A23L1/03; A23L1/05; A23L1/305;
A23L1/39; A23L2/00; A23G3/00;
(IPC1-7): A23J3/06; A23J3/34;
A23L1/03; A23L1/305; A23L2/00*


- European:

Application number: JP19890300180 19891117

Priority number(s): JP19890300180 19891117

Also published as:

 JP6007776 (B)

 JP1884076 (C)

Abstract of **JP 3160956 (A)**

PURPOSE: To excellently modify odor and taste peculiar to noncoagulable gelatin and enable production of a readily drinkable and tasty protein-containing food and drink, containing a large amount of proteins and excellent to the palate by containing the noncoagulable gelatin modified with fermentative microorganisms therein.

CONSTITUTION: A protein-containing food and drink material obtained by containing noncoagulable gelatin prepared by modifying gelatin with action of fermentative microorganisms, e.g. yeast capable of hydrolyzing saccharides and preparing an alcoholic beverage or lactic acid bacteria capable of fermenting cow's milk and preparing yoghurt, cheese, etc.

Data supplied from the **esp@cenet** database — Worldwide